

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listing, of claims in the application:

Listing of Claims:

1. (Currently Amended) A process for preparing a whey protein-stabilized fatty emulsion comprising:

acidifying an aqueous solution of one or more whey proteins below their isoelectric pH to a pH in the range of 4.5 to 2.5;

blending ~~an~~ and homogenizing the acidified solution of whey proteins with one or more fats to form a whey protein-stabilized fatty emulsion, wherein the whey protein-stabilized emulsion has a fat content in the range of from 3 to 30 percent by weight and a whey protein content in the range of from 5 to 15 percent by weight; and

heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than 80°C.

2. (Original) The process according to claim 1 wherein the weight ratio of whey proteins to fats is in the range of 3:1 to 1:5 based on dry matter.

3. (Original) A whey protein-stabilized fatty emulsion obtainable by the process according to claim 1 or 2.

Application No. 10/673,535
AMENDMENT dated September 4, 2007
Reply to Office Action of May 1, 2007

4. (Currently Amended) A process for incorporating whey proteins into a foodstuff comprising:

blending a whey protein-stabilized fatty emulsion with a foodstuff base to form a foodstuff;

wherein the whey protein-stabilized fatty emulsion is prepared by a process comprising acidifying an aqueous solution of one or more whey proteins below their isoelectric pH to a pH in the range of 4.5 to 2.5;

blending an homogenizing the acidified solution of whey proteins with one or more fats to form a whey protein-stabilized fatty emulsion, wherein the whey protein-stabilized emulsion has a fat content in the range of from 3 to 30 percent by weight and a whey protein content in the range of from 5 to 15 percent by weight; and

heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than 80°C.

5. (Canceled)

6. (Currently Amended) The process of claim 4 ~~or 5~~ wherein the resulting foodstuff is further blended and incubated with a transglutaminase.

7. (Original) The process of claim 6 wherein the foodstuff base contains casein.

8. (Original) The process of claim 7 wherein the weight ratio of whey proteins to casein in the resulting casein-containing foodstuff is in the range of >10:90 to 80:20.

9. (Original) The process of claim 8 wherein the weight ratio of whey protein to casein in the resulting casein-containing foodstuff is 20:80 to 40:60.

10. (Currently Amended) The process of claim 4 ~~or~~ 5 wherein the foodstuff base is a process cheese formulation.

11. (Currently Amended) The process of claim 4 ~~or~~ 5 wherein the foodstuff base contains meat proteins.

12. (Original) The process of claim 11 wherein the weight ratio of whey proteins to meat proteins in the resulting meat protein-containing foodstuff is in the range of from 10:90 to 80:20.

13. (Original) The process of claim 12 wherein the weight ratio of whey proteins to meat protein in the resulting meat protein-containing foodstuff is 20:80 to 40:60.

14. (Original) The process of claim 10 wherein the resulting meat protein-containing foodstuff includes animal fat.

15. (Original) The process of claim 10 wherein the foodstuff base is process meat base.

16. (Currently Amended) A foodstuff formed by a process comprising:
blending a whey protein-stabilized fatty emulsion with a foodstuff base to form a foodstuff;

wherein the whey protein-stabilized fatty emulsion is prepared by a process comprising acidifying an aqueous solution of one or more whey proteins below their isoelectric pH to a pH in the range of 4.5 to 2.5;

blending ~~an~~ and homogenizing the acidified solution of whey proteins with one or more fats to form a whey protein-stabilized fatty emulsion, wherein the whey protein-stabilized emulsion has a fat content in the range of from 3 to 30 percent by weight and a whey protein content in the range of from 5 to 15 percent by weight; and

heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than 80°C.

17. (Canceled)

18. (Currently Amended) The foodstuff according to claim 16 ~~or 17~~ wherein the foodstuff is a process cheese.

19. (Currently Amended) The foodstuff according to claim 16 ~~or 17~~ wherein the foodstuff is a process meat product.